



Dinner

Starters

Stuffed Mushrooms — Mushroom caps filled with herbed cheese and topped with white wine and parmesan cheese. (Please allow 20 minutes.) \$7.95

Crudités and Spinach Dip — Carrots, broccoli, and cauliflower with a creamy spinach dip. \$5.95

Sausage Balls in Chili con Queso—Sausage balls in a seasoned cheese dip served with tortilla chips. \$7.95

Artichoke Dip—A warm artichoke and cheese dip served with tortilla chips. \$6.95

Fruit and Cheese Sampler — Chutney cheese, Swiss, boursin, and gouda cheese crepes with fresh fruit and crackers. \$8.95

Soup Du Jour — Cup \$3.25 Bowl \$4.75

♥ Salads

Victorian — A blend of lettuce, field greens, vegetables, raisins, and cheese with choice of our lemon basil or light raspberry vinaigrette dressing. Side \$4.95 Entrée \$6.95

Add sautéed tilapia, shrimp, or chicken strips \$4.00

Orange Nut — Mixed greens, oranges, sautéed walnuts, and red onions topped with goat cheese and a sweet and sour dressing. \$7.95 Add grilled Tilapia \$4.00

♥ **Mediterranean** — Spinach and mixed greens, cucumbers, tomatoes, green onion, Greek kalamata olives and feta cheese with a choice of our feta cheese dressing or light oregano vinaigrette. \$7.95

Victorian Chef — A blend of lettuce, field greens, vegetables, raisins, and cheese topped with our fresh roasted turkey and Dijon brisket with choice of our lemon basil or light raspberry vinaigrette dressing. \$10.95

Seafood—Mixed greens, baby spinach, assorted vegetables, red onion, grape tomatoes, bacon, and blue cheese topped with a sautéed tilapia filet and shrimp served with our fresh lemon basil dressing. \$14.95

Soup-n-Salad — Bowl of soup with a Victorian side salad. \$9.50

Salad Lover's Special — A trio of chicken salad, fresh fruit, and raw vegetables with spinach dip. Can substitute cup of soup for one salad. \$10.95

Between the Breads — All sandwiches served with choice of fresh fruit or dill potato salad.

Substitute a cup of soup for side \$1.75

Chicken Salad — Poached all white meat, apples, almonds, celery, and green onions tossed with our special sauce on a croissant or whole wheat bread. A house specialty. \$9.95

Entrees

Most entrees are served with fresh vegetables flavored with our house made herbed olive oil and a low sodium seasoning. Please enjoy!

- ♥ **Grilled Salmon** — Filet of salmon topped with a fresh ginger teriyaki sauce served with a dried tomato quinoa and vegetables. \$18.95
- ♥ **Sautéed Catfish** — Filet lightly breaded in a seasoned white cornmeal with our spiced low fat sauce on the side served with parsley new potatoes and vegetables. \$16.95
- Seafood En Papillote** — Chef's choice of seafood with fresh lemon juice, white wine and vegetable garnish baked in parchment paper served with herbed angel hair pasta and vegetables. *Price varies*
- Pork Tenderloin** — Hickory smoked pork medallions with a pink peppercorn sauce, served with sautéed new potatoes and vegetables. \$16.95
- Dijon Brisket** — Tender slices of meat in a red wine mustard sauce, served with cheese au gratin potatoes and fresh vegetables. \$15.95
- Strip Steak** — 12 ounce steak grilled and topped with a flamed brandy sauce served with cheese au gratin potatoes and vegetables. \$22.95
- ♥ **Victorian Chicken** — Boneless chicken breast wrapped with bacon on a layer of chipped beef in a light mushroom cream sauce, served with almond brown rice pilaf and vegetables. \$14.95
- Orange Chicken** — Boneless breast baked in a light citrus sauce, served with herbed angel hair pasta and vegetables. \$14.95
- Ham and Spinach Pasta**—Whole wheat fettuccini tossed with ham, fresh spinach, cream, and parmesan cheese with a hint of nutmeg. \$15.95
- For a vegetarian entrée substitute grape tomatoes for ham. \$14.95
- ♥ **Victorian Crepes**— Two ham and broccoli crepes topped with a fresh mushroom sauce served with fresh fruit. \$13.95
- Vegetable Crepes**— Two spinach and roasted tomato crepes topped with a wine laced cheese sauce served with fresh fruit. \$13.95
- Quiche Du Jour** — Served with choice of fresh fruit or cup of soup. \$9.95

Please ask your server about our



sweet endings for this evening.

All of our foods at the Victorian Garden are prepared with as little fat and salt as possible. However, Margie, our nutritionist, can assist you with special dietary needs and requests.

An 18% gratuity will be added to all checks for parties of eight or more.